

Where
there's
smoke
there's
flavor...



We combine the rawness of charcoal cooking with the precision of modern equipment, reigniting heritage recipes and lesser used, thai origin ingredients.

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Snacks

Crab Beignets

Southern curry sauce |
betel leaf (3 pcs)

280

Raw Phetchaburi Oyster

Coconut Nam Prik Pao | smoked
coconut cream | Caviar (5 pcs)

790

Kwann's Miang Kham

Cured local mackerel | Betel leaf pesto | Toasted
Coconut & peanut tuile | Fresh lime, Ginger (3 pcs)

240

Fired Sautéed Green Beans 'Kra Tong Thong'

Sea grape paste | seaweed batter | black truffle (3 pcs)

280

Cold & Hot Starters

'Yum' of Local Seaweed and Cucumber

Seaweed paste | Spicy Local Citrus
Vinaigrette

350

Thai Style Agua Chile White Prawn

Avocado | cilantro |
sour mango vinaigrette

520

Soy Marinated Yellowtail Tuna

Orange vinaigrette | Chili paste |
pomelo

420

Thai Wagyu Beef Tartare

Beef Garum | charred chili powder |
smoke egg yolk | crispy shallots | Hua Hin Caviar

720

Lightly Smoked Local White Fish Salad

Compressed watermelon |
spicy tomato vinaigrette | kaffir lime

420

Slow Fire Roasted Thai Wagyu Beef Tongue

"Nam Tok" style spicy salad |
fresh herbs | toasted rice

590



Off the Grill

Taro Terrine

Massaman | pickled shallots

320

Fire Roasted Crispy Pork Belly

Phad Prik Khing, fried basil
(1/2 portion , full portion)

420 / 790

Grilled Marinated Chicken

Fermented Som Tum Kimchi |
herbal curry sauce

700 / 1,300

Fire Roasted Local Horse Mackerel

Mixed herb avocado sauce |
passion fruit vinaigrette

520

Smoked Pork Ribs

Sweet chili glaze | In-house condiments
(1/2 portion , full portion)

500 / 950

Kwann Style Roasted Duck

Chinese pancake | in-house Hoisin |
condiments
(1/2 portion , full portion)

1,300 / 2,500

Smoked Pork Jowl

Shrimp paste | fire roasted green beans
(1/2 portion , full portion)

420 / 790

Smoked Short Ribs

Massaman | seasonal Ajad
NK Wagyu

300 g. - 1,290
600 g. - 2,400

Grilled Local Beef

Mushroom sauce | fire roasted
local mushroom

(market price)

Smoked and Grilled Mushroom

Charred onion | Thai herb chimichurri |
mushroom sauce

490

Fire Roasted Green Beans

Smoked lard

390

Grilled Leek

Oyster sauce | seasonal clam |
garlic chili oil

490

 Vegetarian



Kwann Dry Aged Specialties

Ask for Kwann Today's dried aged specialties

Dry Aged Pork

Dry Aged NK25 Thai Wagyu

Dry Aged Fish Chop

*Dry Aged Specialties will come with 2 selections of sauce
in-house condiments, and seasonal salad with spicy coconut vinaigrette*

Sauce choices

*Black pepper beef jus
Corn miso pork jus
mushroom oyster sauce
Thai herb chimichurri
Caramelized spicy tomato jeaw sauce*

*Fermented shrimp sauce
Phad Prik Khing Sauce
Herbal avocado Puree I
Passion Fruit Vinaigrette
Charred Nam Jim Seafood*

Relishes & Soup

Coconut Relish

*Smoked crab I seasonal fruits
and vegetables*

690

Nam Prik Ga La Goong

*Grilled coconut and shrimp relish I
seasonal fruits and vegetables*

420

Tomatoes Relish 

*Sundried tomatoes I smoked Lion's Mane I
seasonal fruits and vegetables*

270

Tom Kla 

*Coconut and mushroom broth I banana
blossom I galangal oil*

280

Smoked Coconut Tom Yum

Local fish I tomatoes I crispy garlic

520

 Vegetarian



Beautiful,
simple dishes.
Smoking coal.
Thai Soul.

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Rice

Kwann "Kao Ji" , Crispy Grilled Rice

*Fire roasted shrimp &
sundried tomatoes*

*Sundried beef | Crispy garlic |
Spring onion*

490

550

Kwann Fire Roasted Garlic Rice

Organic Egg | Fried Garlic

190

Desserts

Grilled Pineapple Sorbet

Pineapple vinaigrette | local citrus

250

Kanom Mor Gaeng

Basque cheese cake | Coconut Ice cream

320

Coconut & Corn Butter

*Corn ice cream | Coconut meringue |
Coconut cake | Popcorn*

340

Thong Muan

*Coconut ice cream | keelo |
salted egg sauce | seasonal fruits*

320



KWann

